

Szechuan Crispy Duck

with Chinese Wild Blueberry Sauce

Serves 4

1 Szechuan duck – serves 4
24 Chinese pancakes
1/2 cucumber, cut into fine strips
1 bunch spring onions, cut into fine strips

Wild Blueberry dipping sauce

1 small red onion, finely chopped
30ml vegetable oil
5ml sesame oil
30ml caster sugar
15ml rice vinegar
150g frozen Wild Blueberries
50g dried Wild Blueberries
1/2tsp Chinese 5 spice powder
2tbsp hoisin sauce
15ml soy sauce
1-2tsp chilli sauce



Preparation

To prepare the Wild Blueberry dipping sauce, heat the onion in vegetable and sesame oil for 5-10 minutes until soft. Add the sugar, rice vinegar, Wild Blueberries and Chinese 5 spice, bring to a fast simmer and reduce liquid to a dropping consistency. Add hoisin and soy sauces, season with chilli sauce to taste. Prepare duck and pancakes according to directions on pack. In the mean time slice and shred the cucumber and spring onion. When the duck is cooked, shred it with two forks.

Bring duck to the table with the Wild Blueberry dipping sauce pancakes and vegetable accompaniments. Each person assembles their own pancake rolling each with shredded duck, Wild Blueberry sauce and shredded vegetables.

